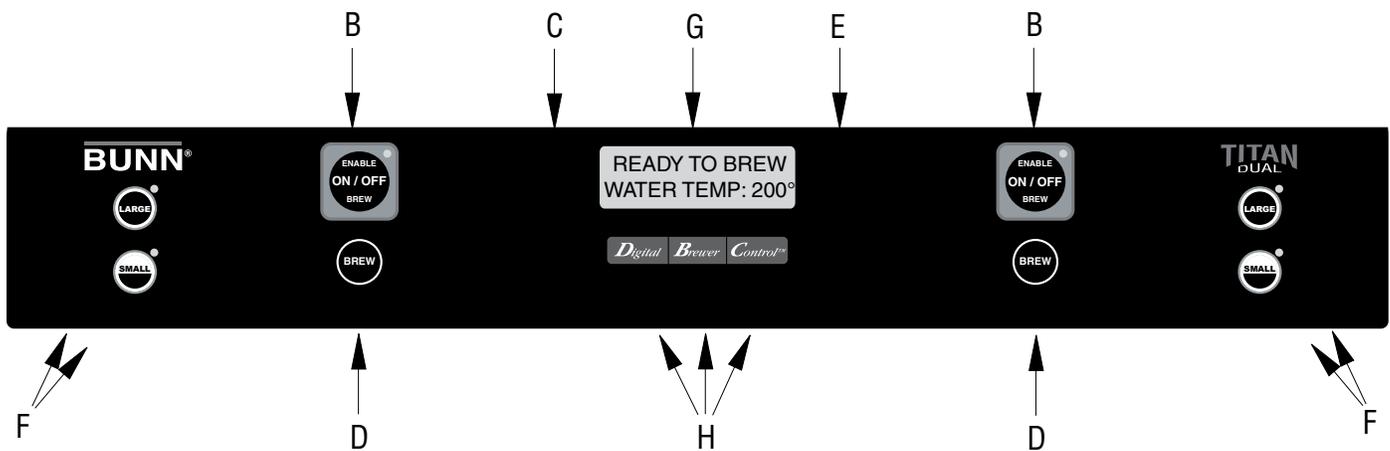


OPERATING CONTROLS

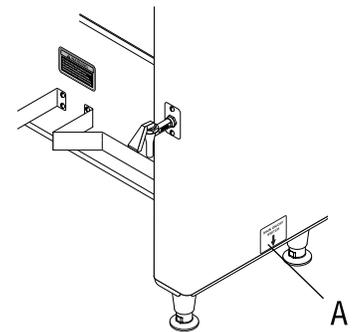


A. MAIN ON/OFF SWITCH

This switch, located under the brewer in front of the right rear leg, turns power on and off to all components in the brewer.

B. ON/OFF SWITCH (ENABLE BREW)

Pressing the "ON/OFF" switch will alternately turn the selected brewing side on and off. Pressing this switch during the brew cycle will interrupt the brew cycle, stopping the flow of water. Pressing this switch during programming of the brewer will exit the setup and return to the main screen.



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C. PROGRAMMING (left)

This hidden switch can be used to scroll backwards through the function list while in programming mode.

D. BREW

When the ON/OFF switch is ON and the main screen is visible, momentarily pressing and releasing this button will begin a brew cycle on the selected side.

E. PROGRAMMING (right)

Pressing and holding this switch allows entry into the programming menus. Pressing and releasing the switch steps through each function screen while in the programming mode.

F. BATCH SELECTOR SWITCHES

Pressing the switch corresponding to the Half or Full batch selects the amount of product to be brewed on the selected side. Pressing a different switch after a brew cycle has been initiated does not change the brew batch in progress. Light indicates the selected batch to brew. Also used in programming to adjust settings on both batch sizes.

G. FUNCTION SCREEN

This is the display which shows the various functions of the brewer and allows the programming to be accomplished.

H. FUNCTION SCREEN SWITCHES

These are hidden switches which are used to program the brewer when in the programming mode.

TEMPERATURE SELECTION (cont.)

READY TEMP - Range: 2° to 20° F (2° to 10° C)

This function allows the operator to set the minimum temperature allowable to start a brew cycle. The range can be from 2° to 20° F within the set temperature. The water must be at the **READY** temperature or higher for the display to indicate **READY TO BREW**. If brew lockout is enabled, the brewing process will not start below this **READY** temperature.

READY TEMP: XXX°
(-) DONE (+)

Digital Brewer Control™

Procedure to set ready temperature:

1. Press and hold the right hidden switch until display reads **SET LANGUAGE**. Press and release the right hidden switch until display reads **READY TEMP: XXX°**.
2. Using **(-)** and **(+)**, adjust the ready temperature.
3. When finished, press **DONE** to save the new setting and to advance to the next function screen, **BREW SETTINGS ?**. Press and release the ON/OFF switch (either on DUAL brewers) to exit programming and return to the **MAIN SCREEN**.

COFFEE BREWING

1. Begin each brew cycle with a clean empty brew funnel.
2. Insert a BUNN filter into the funnel.

NOTE: The funnels are equipped with 4 wire loops that can be folded over top edge of filter if desired, to prevent filter from folding in during the brew cycle.

3. Pour the fresh coffee into the filter and level the bed of grounds by gently shaking.
4. Slide the funnel into the funnel rails of the selected side until it stops.
5. Place an empty server under the funnel.
6. The ON/OFF (Enable Brew) switch for the selected side must be ON. Select the desired batch size.
7. Momentarily press and release the BREW button. There may be certain situations in which the brew cycle will not begin when BREW is pressed:
 - a. **SWITCH NOT ON** - ON/OFF must be ON.
 - b. **BREW TEMPERATURE TOO LOW** - wait until heated or cancel **BREW LOCKOUT** option.
 - c. **CHECK FUNNEL** - remove funnel, empty previously brewed grounds and replace with fresh.
 - d. **DISABLED** - select different brew button or batch size.
8. If none of the above messages are displayed, the display will read **NOW BREWING** and show the time remaining in the brew cycle.
9. Following the brew will be a countdown of drip time **DRIPPING** which shows the time remaining until the coffee no longer drips from the funnel tip.
10. Carefully remove the brew funnel and discard the grounds and filter only after visible dripping stops.



CLEANING

1. The use of a damp cloth rinsed in any mild, nonabrasive, liquid detergent is recommended for cleaning all surfaces on Bunn-O-Matic equipment. Do **NOT** clean this equipment with a water jet device.
2. Check and clean each sprayhead. The sprayhead holes must always remain open.

NOTE: Any buildup on the sprayhead may restrict water flow, and impact your coffee brewing. For consistently great coffee, clean sprayheads weekly. Upon visual inspection it may appear that light passes through all holes in the sprayhead plate, but a thin film of residue can pass light and still impede water flow.

3. Remove sprayhead from brewer. Disassemble by removing the seal.
4. Use the pointed end of sprayhead cleaning tool to remove any mineral deposits from the sprayhead holes.
5. Insert the long end of sprayhead cleaning tool into the sprayhead fitting, and rotate several times to remove any mineral deposits from the fitting.
6. Insert the short end of sprayhead cleaning tool into the bypass fittings, and rotate several times to remove any mineral deposits from the fitting.
7. Reassemble sprayhead and reattach. Sprayhead only needs to be hand tightened.

Refer to Programming Manual on the Bunn-O-Matic website, at www.bunn.com for calibration routine to verify sprayhead flow rate matches programmed flow rate. Brewer may need to be re-calibrated due to lime build up. If brewer is cleaned and build up removed, brewer must be re-calibrated to achieve desired volumes.

VIEWING ASSET & SERIAL NUMBER

1. To view the asset number of the machine, press and hold the left hidden switch until the display reads: **ANXXXXXX...ASSET NUMBER**. Release the left hidden switch.
2. After a 5 second delay, the display will read: **DTTNXXXXXX**. This is the serial number of the machine.